PROBLEM NOT NA NO Proper entire, stering, defining, bestinst, or provided for nav or confidence supplied & accessible and productions and protections are considered by an outral part of protections and protections are controlled by an outral part of protections are controlled by an out					Departm	ent of Pu	blic	Hea	ilth a	nd Soci	al Se	rvices	
PROBLEM NOT NA NO Proper entire, stering, defining, bestinst, or provided for nav or confidence supplied & accessible and productions and protections are considered by an outral part of protections and protections are controlled by an outral part of protections are controlled by an out		Ľ.											of 2
Telle Price		RSN	TYPE	GRADE	NSPECTIO	N DAJENZ						toport	
Comparison   Com		H			U9 / 18	TIME OU	U	11	<i>)</i>	MUPL			
Investigation   SANTARY   EPRINT NO.   CONTRO   Address   DATA   Approved   SANTARY   EPRINT NO.   CONTRO   C		1		RATING A	1 45 PM	2:45	M I	FIN	- N	IIA AL			
Second Programment   Second			-	A	SANITARY PE	RMIT NO.	L	OCA	TION	(Address)	LOI	5047-1-125047 1-5	
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS  Traited asperated compliance, NO.71 NO. NO.19 No.10 no. 10 no. 1				1.	100+013	6		MA	NADA	MAN	Pu	42A HARMON GUANI	
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS  Traited asperated compliance, NO.71 NO. NO.19 No.10 no. 10 no. 1	DECH	ABLISI	HMEN	TTYPE	2AREA	TELEPHON							CATEGORY
Complaines OUT = Not in complaines (N. OUT, N. O. N.) for each humbehed leaf. N. Notif. "X" is appropriate bors for COS analos ft.	PEZIF				II I NEGO DI	A EAC	_	-			_		10.00000
Complaince Status   COS R   FT			UC					_		The second second second second			
Supervision   Person in charge present, demonstrates   0   0   1   N   OUT NA IND   Person in charge present, demonstrates   0   1   N   OUT NA IND   Propries facilities   0   N   OUT NA IND   No discharge from green, cose, and mouth   0   0   N   OUT NA IND   No discharge from green, cose, and mouth   0   0   N   OUT NA IND   No discharge from green, cose, and mouth   0   0   N   OUT NA IND   Propries facilities supplied &   0   OUT NA IND   Propries facilities				Γ = Not in complia	ance N/O = Not observe							And the Control of th	
1 No UJT   NA NO   Proper color presents demonstrates   0   1	Compilan	ce Stat	us	Sup	ervision	JCOS	RJP	118	Con	ipilance S	division in which the last		COS R IPT
Employee Health    Nort   Management ewarrease, policy present   6	1 IN OL	л						6			/A N/O	Proper cooking time and temperatures	6
3 N OUT Proper use of reporting, restriction & socialision			SECTION SE	-									6
Good Hygianel Practices   Section   Proper date marking and deposition   Section   S													6
Topic color	3 JIN OL	21	200	-		ision	_	ь			Complete of the com-		6
S   N OUT NA NO   No discharge from eyes, nose, and mouth   S	4 IN OL	JT N/A	N/O I	Proper eating, tax		or T	T	6			333		
B   N OUT NA No   Hands clean and properly washed   8   8   Adequate handwashing facilities supplied & suppl	5 IN OL	JT N/A	$\overline{}$		m eyes, nose, and mouth		$\rightarrow$	6		Ι			11
No CUT NA No   No No No No No No No No No No No No No			Pr	eventing Con	tamination by Hands				22	IN OUT NA	'A	1: '''	6
B   N OUT   Adequate handwashing facilities supplied & accessable   Approved Source   Approved Source   S   N OUT   Food obtained from approved source   S   N OUT   Food obtained from approved source   S   N OUT   Food obtained from approved source   S   N OUT   Food in good condition, sels, and unadulterated   S   S   N OUT   Food in good condition, sels, and unadulterated   S   N OUT   Food in good condition, sels, and unadulterated   S   S   N OUT   Food in good condition, sels, and unadulterated   S   N OUT   Food in good condition, sels, and unadulterated   S   N OUT   Food in good condition, sels, and unadulterated   S   N OUT   Food in good condition, sels, and unadulterated   S   N OUT   Food parable destruction   S   Protection from Contamination   S   Protection from Contamination   S   Protection from Contact surfaces, cleaned & annitized   S   N OUT   NA   Food contact surfaces, cleaned & annitized   S   N OUT   NA   Food contact surfaces, cleaned & annitized   S   N OUT   NA   Food contact surfaces, cleaned & annitized   S   N OUT   NA   Food contact surfaces, cleaned & annitized   S   N OUT   NA   Food contact surfaces, cleaned & annitized   S   N OUT   NA   Food contact surfaces, cleaned & annitized   S   N OUT   NA   Food contact surfaces, cleaned & senitized   S   N OUT   NA   Food contact surfaces, cleaned & senitized   S   N OUT   NA   Food contact surfaces, cleaned & senitized   S   N OUT   NA   Food contact surfaces, cleaned & senitized   S   N OUT   NA   Food contact surfaces, cleaned & senitized   S   N OUT   NA   Food contact surfaces cleaned & senitized   S   N OUT   NA   Food contact surfaces cleaned & senitized   S   N OUT   NA   Food contact surfaces cleaned & senitized   S   N OUT   NA   Food contact surfaces cleaned & senitized   S   N OUT   NA   Food contact surfaces cleaned   S   N OUT			$\overline{}$			ods or	-	$\neg$				Highly Susceptible Populations	
Approved Source  8 IN OUT Food obtained from approved source  8 IN OUT NA NO Food southstands the shelstock tags, particularly approved provided and source for the source of the	7 IN OL	JI N/A	N/U	approved alterna	te method properly follow	red	_	<u></u>	23	IN OUT N	'A	Pasteurized foods used; prohibited foods not	1 6
Solution   Food obtained from approved source   Solution   Solut	8 IN OL	JT	- 1	The state of the s	asning facilities supplied	•		6	5000				
Production from the provided and accurate   Progression of the properties of the p	0 101 01	-							24	IN OUT NA	A	Food additives: approved and properly used	T 6
11   IN OUT   Food in good condition, safe, and unadulterated   6   12   IN OUT NA NO parasite destruction   Protection from Contamination   6   13   IN OUT NA NO parasite destruction   Protection from Contamination   13   IN OUT NA Food contact surfaces, cleaned & sanitized   6   14   IN OUT NA Food contact surfaces, cleaned & sanitized   6   15   IN OUT NA Food contact surfaces, cleaned & sanitized   6   15   IN OUT NA Food contact surfaces, cleaned & sanitized   6   15   IN OUT Protection from Contamination   Protection from Contamination protected   Protection from Contamination   Protection from Contamination   Protection from Contamination protected   Protection from Contamination   Protection from Contamination protection   Protection from Control   Protection fr			-				_	_	05		-		
Protection from Contamination  13(   N   DUT N/A   Food separated and protected   6   6   6   14 (   IB DUT N/A   Food contact surfaces. cleaned & sanitized   6   6   6   15   N OUT   Proper disposition of returned, previously served, recorditioned, and unsafe food  GOOD RETAIL PRACTICES  Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.  Mark X' in port if numbered item is not in corrollance and/or if COS and/or R. COS **  Compliance Status   COS **  Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.  Compliance Status   COS **  COS **  Compliance Status	11 IN OL	Л	$\rightarrow$					6	25	IN OUT		used	6
Protection from Contamination    14   15   DUT NA   Food separated and protected   6   14   15   DUT NA   Food contact surfaces, cleaned & sanitized   6   6   14   15   DUT NA   Food contact surfaces, cleaned & sanitized   6   6   15   DUT NA   Food contact surfaces, cleaned & sanitized   6   6   15   DUT NA   Food contact surfaces, cleaned & sanitized   6   6   DUT NA   Food contact surfaces, cleaned & sanitized   6   DUT NA   Food contact surfaces, cleaned & sanitized   6   DUT NA   Food contact surfaces, cleaned & sanitized   6   DUT NA   Food contact surfaces, cleaned & sanitized   6   DUT NA   Food contact surfaces, cleaned & sanitized   Food sand or feature   Food sand or feature   Food sand or feature   Food sand or feature   Food sand water   Food sand water	12 IN OL	JT N/A	N/U		-	B,		6		_		The state of the s	
14   Nout   Nout   Nout   Food contact surfaces, cleaned & sanitized   15   Nout   Proper disposition of returned, previously   6   Served, reconditioned, and unsafe food   Served, reconditioned   Served, reconditioned, and unsafe food   Served, reconditioned   Served, recondit	40/100			Protection fro	m Contamination				26	IN OUT NA	Α	1	6
Proper disposition of returned, previously served, reconditioned, and unserfe food   Food   Proper disposition of perturned, previously served, reconditioned, and unserfe food   Food   Proper disposition   Proper disp		-	$\rightarrow$			d		-					
Good Retail Practices are preventative measures to control the Introduction of pathogens, chemicals, and physical objects into foods.  Mark "X" in box if numbered item is not in compliance and/or if COS and/or X COS = Corrected on-alte during inspection R = Repeat violation PTS = Dement points.  COS R PTS  Safe Food and Water  Proper Use of Utensilis  Water and lee from approved source  2   Variance obtained for specialized processing methods   1    Food Temperature Control   2    30   Proper cooling methods used; adequate equipment for temperature control   1    31   Plant food properly cooked for hot holding   1    32   Approved thawing methods used   1    33   Thermometer provided and accurate   1    Food Identification   1    Prevention of Food Contamination   1    34   Food properly labeled; original container   1    Prevention of Food Contamination   1    35   Insects, rodents, and animals not present   2    36   Contamination prevented during food peparation, storage & 1    37   Personal cleanliness   1    38   Wiping cloths: properly used and stored   1    19   The Food and understand the above violation(s), and   1    I have read and understand the above violation(s), and   1    I have read and understand the above violation(s), and   1    I have read and understand the above violation(s), and   1    I am aware of the corrective measures that shall be taken.							_	-					
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.  Compilance Status  Cos R PTS  Safe Food and Water  Pasteurized eggs used where required  Variance obtained for specialized processing methods  Food Temperature Control  Proper cooling methods used; adequate equipment for temperature control  Approved thewing methods used  Prover tool dentification  Food Insects, nodents, and animals not present  Prevention of Food Contamination prevented during food peparation, storage & display  Neshing fruits and vegetables  Neshing fruits and vegetables  Neshore Cost R PTS  Cos Corrective measures to control the introduction of pathogens, chemicals, and physical objects into foods.  Cos R PTS  Cos Corrective measures to control or Cos and or R = Repeat violation PTS = Destruct of Compilance Status  Cos R PTS  Cos Corrective nessures to control or R = Repeat violation PTS = Destructed on-site during inspection R = Repeat violation PTS = Destructed on-site during inspection R = Repeat violation PTS = Destructed on-site during inspection R = Repeat violation PTS = Destructed on-site during inspection PTS = Destructed on-site during inspection R = Repeat violation PTS = Destructed on-site during inspection PTS = Destructed on-sit				BETVEG, TECONOLIN		GOOD	RET/	AJĽ	PR/	CTIC	S		
Compliance Status   Cos   R   PTS   Safe Food and Water	March	WH I			tices are preventative me	sasures to cor	ntrol the	intro	duction	of pathogen	s, chen		V-1.000000
Pasteurized eggs used where required	Compliand	e Stat	us us				RP	13	Com	pliance S	tatus	nspection R =Repeat violation PTS =Der	COS R PT
Water and Ice from approved source   2   41   Utensits, equipment and linens: properly stored, dried, handled   42   Single-use/single-service articles properly stored, used   43   Gloves used properly   43   Gloves used properly   44   Gloves used properly   45   Gloves used properly   46   Gloves used properly   46   Gloves used properly   47   Utensits, Equipment and Vending   44   Food and nonfood-contact surfaces cleanable, properly   45   Gloves used properly   46   Gloves used properly   46   Gloves used properly   47   Gloves used properly   48   Gloves used properly   49   Gloves used properly   49   Gloves used properly   49   Gloves used properly   49   Gloves used properly   40	27 1	Poetau	- horis	THE REAL PROPERTY AND ADDRESS OF THE PARTY AND	And in case of the last of the			1	40	l lla us			
Proper cooling methods used; adequate equipment for temperature control   42   Single-use/single-service articles properly stored, used   43   Gloves used properly   43   Gloves used properly   44   Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used   45   Warewashing facilities: installed, maintained, used; test strips   46   Nonfood-contact surfaces cleanable, properly designed, constructed, and used   45   Warewashing facilities: installed, maintained, used; test strips   46   Nonfood-contact surfaces clean   47   Warewashing facilities: installed, maintained, used; test strips   46   Nonfood-contact surfaces clean   47   Warewashing facilities: installed, maintained, used; test strips   46   Nonfood-contact surfaces clean   47   Warewashing facilities: installed, maintained, used; test strips   47   Hot & cold water satiable, adequate pressure   48   Plumbing installed; proper backflow devices   49   Sewage and wastewater properly disposed   49   Sewage and wastewater properly disposed; facilities maintained   49   Sewage and wastewater properly disposed; facilities maintained   40   Sewage and wastewater properly disposed; facilities maintained   40   Sewage and wastewater properly disposed; facilities maintained   40   Sewage and wastewater properly disposed; facilities maintained   41   42   Single-use/single-service articles properly   42   Single-use/single-service articles properly   44   44   50   Sewage and nonfood-contact surfaces cleanable, properly designed, constructed, and used   45   Warewashing facilities: installed, maintained, used; test   46   Nonfood-contact surfaces cleanable, properly designed, constructed, and used   45   Warewashing facilities: properly designed   45   Warewashing facilities: properly designed   46   Nonfood-contact surfaces cleanable, properly designed, constructed, and used   45   Warewashin						-		뉘		_	Name and Address of the Owner, where		1
Food Temperature Control  30 Proper cooling methods used; adequate equipment for temperature control  31 Plant food properly cooked for hot holding  32 Approved thawing methods used  33 Thermometer provided and accurate  1 Food Identification  34 Food properly labeled; original container  35 Insects, rodents, and animals not present  36 Contamination prevented during food peparation, storage & display  37 Personal cleanliness  38 Wiping cloths: properly used and stored  39 Washing fruits and vegetables  1 have read and understand the above violation(s), and a maware of the corrective measures that shall be taken.  43 Gloves used properly  44 Usensils, Equipment and Vending  Food and nonfood-contact surfaces clean dealines installed, maintained, used; test strips  Nonfood-contact surfaces clean n		1						_				ingle equips articles amounty stored used	1
temperature control  1	20	SUMM:	autom)	Food Temp	erature Control						THE OWNER OF THE OWNER, WHEN		1
Plant food properly cooked for hot holding   1	30				adequate equipment for			1	100	I I I E o o o			
33   Thermometer provided and accurate   1   46   Nonfood-contact surfaces clean	31				hot holding			1	44	desig	ned, c	onstructed, and used	1
Thermometer provided and accurate   1   46   Nonfood-contact surfaces clean		Approv	ed tha	wing methods us	ed			1	45			ng facilities: installed, maintained, used; test	1
Food properly labeled; original container   1   47   Hot & cold water available, adequate pressure   35   Insects, rodents, and animals not present   2   48   Plumbing installed; proper backflow devices   49   Sewage and wastewater properly disposed   50   Toilet facilities: properly constructed, supplied, & cleaned   51   Garbage/refuse properly disposed; facilities maintained   52   Physical facilities installed, maintained   53   Adequate ventilation and lighting; designated areas use   53   Adequate ventilation and lighting; designated areas use   54   Sanitary Permit, Health Certificates valid and posted   54   Sanitary Permit, Health Certificates valid and posted   55   Sanitary Permit, Health Certificates valid and posted   55   Sanitary Permit, Health Certificates valid and posted   55   Sanitary Permit, Health Certificates valid and posted   56   Sanitary Permit, Health Certificates valid and posted   57   Sanitary Permit, Health Certificates valid and posted   58   Sanitary Permit, Health Certificates valid and posted   59   Sewage and wastewater properly disposed   59   Sewage and wastewater properly disposed   59   Sewage and wastewater properly disposed   59   Sewage	33	Thermo	ometer					1	46	Nonf	ood-co		1
Insects, rodents, and animals not present   2   49   Sewage and wastewater properly disposed   36   Contamination prevented during food peparation, storage & 1   50   Toilet facilities: properly constructed, supplied, & cleaned   37   Personal cleanliness   1   51   Garbage/refuse properly disposed; facilities maintained   38   Wiping cloths: properly used and stored   1   52   Physical facilities installed, maintained, and clean   39   Washing fruits and vegetables   1   53   Adequate ventilation and lighting; designated areas use   1   1   1   1   1   1   1   1   1	34	Food p	roperly	ARREST AREA OF THE PARTY OF THE			T	1	47	Hot 8	& cold v	The state of the s	1 2
Contamination prevented during food peparation, storage & display  37 Personal cleanliness  1 S1 Garbage/refuse properly disposed; facilities maintained  38 Wiping cloths: properly used and stored  39 Washing fruits and vegetables  1 have read and understand the above violation(s), and am aware of the corrective measures that shall be taken.  Saltary Permit, Health Certificates valid and posted  50 Toilet facilities: properly constructed, supplied, & cleaned  51 Garbage/refuse properly disposed; facilities maintained  52 Physical facilities installed, maintained, and clean  53 Adequate ventilation and lighting; designated areas use  54 Sanitary Permit, Health Certificates valid and posted	26	la								_			2
37 Personal cleanliness 1 S1 Garbage/refuse properly disposed; facilities maintained 38 Wiping cloths: properly used and stored 1 S2 Physical facilities installed, maintained, and clean 39 Washing fruits and vegetables 1 have read and understand the above violation(s), and 1 am aware of the corrective measures that shall be taken.  Sanitary Permit, Health Certificates valid and posted  Sanitary Permit, Health Certificates valid and posted						e å	_	_					2
Wiping cloths: properly used and stored  39 Washing fruits and vegetables  1 have read and understand the above violation(s), and  1 am aware of the corrective measures that shall be taken.  Sanitary Permit, Health Certificates valid and posted  52 Physical facilities installed, maintained, and clean  53 Adequate ventilation and lighting; designated areas use  54 Sanitary Permit, Health Certificates valid and posted		display					-	_					2
39 Washing fruits and vegetables 1 53 Adequate ventilation and lighting; designated areas use 1 have read and understand the above violation(s), and 2 am aware of the corrective measures that shall be taken. 54 Sanitary Permit, Health Certificates valid and posted 1 Sanitary Permit		-	_		nd stored		_						1
am aware of the corrective measures that shall be taken.  54 Sanitary Permit, Health Certificates valid and posted								$\overline{}$				entilation and lighting; designated areas use	1
Parmon in Charge (Brief and Sign)									54	Sanit	tary Pe		1 1 2
1 27 18 20								_	١ .				
DEH Inspector (Print and Sign)	DEHJinspec	tor (Prin	nt and								-		low-up Date
Rev: 08.27.18 White: DPHSS/DEH Yellow: Food Establishment				FIN		White bruse	ADEN.	V-14-	wa Eco	Catalitata	_	niow-up (Circle one): 1 Eq. NO	
Time, or none in the special state.	768				T	vinus trendo	- ared 1	. =110	.w. r 000				

		Depa	rtment of Pub Division of		and Social S ental Health	ervices		
		Food	Establish			Report	Pa	age 2 of 2
HOA N	A A .1			\ \( \mathcal{E} \)	(Address)	1		
ONSPECTI	VIAC 1 8 , 2020	200702	MIT NO.	PERMIT H	OLDER // M/			
			EMPERATI	The same of the sa		NS		
NU OU	Item/Location		Temperatu	re (° F)		tem/Location		Temperature (° F)
AWD NO	PREPAR		VED					
CONDICA		A LIGHT						
							-	
						<del>.</del>		
ITEM NO.		OBSER	VATIONS A	ND COR	RECTIVE A	ACTIONS		CORRECT BY DATE
Violations cit	ed in this rep	ort must be co				ited, or as sta	ted in Sectio	ns 8-405.11 and
1	1201 L-DIA	LIP INC			Food Code.	S IN PE	conict	
41	1 A PE-1		REQUE	**		By TH	SITAL SE	
E	STABLISH		2 THE IN				19/2/2	na l
	not PES		A 29%	C.	IN INIANA	<u> </u>	1100	
			7					
174	F FOLLO	MN-6 VIOL	AMONSI	WERE	WARE	TED:		
	表13 14	, 20, 33	34, 35,	36,38	, 41 45	, 49, 5	2, and 5	4.
No		-1.74010	OBSERVE	•		,		
	OPMED PI		LOW APPR					
401	MINUE TO			MAINE			CONTACT	
VIE	avals H	1012 PPODUC	D <sub>C</sub> AND S	HILLE	SEPVICE I	menues.	<u></u>	
ND	RODENTA	enimi s	THOUGH D	ADIM	NC DIMINI	מאבועו	MED BIC	
10	COMPINUE	TO WUR	KERVED D	TAS	MARDI	V. INFOR	MED PIC	<u></u>
110	COL LIAME	10 44014	- WILL	7 - 71	W11110	OUR (14+147.		
RE	MDVED N	MILE AF	CODSURE	PLACA	RD.			
221	JA" DIK	PLACARD	ND. 02	ااط				
19	SNED HP	= CLOSUPA	SANKA	RY PE	RUTRE	INSTATEN	ENTSU	P,
PP	DVIDED (	ANDANUE	ON PAYM	ENT	AND INF	DEMED	MAP US	IEM
MV	IST BE PO	CEIVED	BY DPH	S-DE	H PRIOR	TO REIN	SIMEM	EVT
Based on the inspec	SAN TIXE	PERMI	OFENINE	>. (	HEPED	PIC ON	ABOVE	comply may result in
the immediate suspe submitted to the Din	ension of the Sanita	ry Permit or downg	rade. If seeking to a	ppeal the resu	it of any notice or	inspection findings,	a written request	for hearing must be
Person in Charge (P		1 3	1		`		Date:	9-1.8-70
DEH inspector (Print	t and Sign)	HD# S	X	5	<u> </u>		Date: 0	1/18/2020
Rev: 08.27	7.15	110-1	ANHIO: DPHSS/DEF	ł Yellow: F	ood Establishmeni			Y 10 12020



#### DEPARTMENT OF PUBLIC HEALTH AND SOCIAL SERVICES

DIVISION OF ENVIRONMENTAL HEALTH

# PUBLIC AND PRIVATE PREMISES INSPECTION REPORT

NAME: (OWI	NER, LESSEE, OCCUPANT, ETC.)  ADDRESS; Lot #, street name, house/apt.  MANHAPPAN PAZA	#, buildi	ng name:						
INSPECTION	MUNICIPALITY/VILLAGE; SUBDIVISION:								
	OWING CHECKED ITEMS REPRESENT VIOLATIONS OF THE CORRESPONDING SECTIONS OF TITLE 10, C	SUAM CO	DE ANNOT	ATED					
SECTION #	REMARKS								
	An assessment of the above-mentioned facility was conducted on this day to determine compliance with								
9	DPHSS Guidance Memorandum 2020-25 (June 22, 2020) during the COVID-19 emergency.								
	The following violations were observed and deemed a public nuisance:	Not Observed	Corrected on the Spot (COS)	Repeat					
	1. Failed to require and enforce mandatory use of face masks with employees/customers.	V	· 🔲						
	2. Failed to enforce social distancing of a minimum of 6 feet between individuals in the	V							
	interior and exterior premises of the property of the business.								
	3. Failed to post appropriate signage for face masks and social distancing.	V							
	4. Failed to have a policy in place for the frequent cleaning of all surfaces.	V							
	5. Failed to have and present an organization-specific guidance plan in place.								
	6. Failed to properly maintain the required occupant load of								
	7. Failed to adhere to the authorized number for social gatherings on business premises.								
	8. Failed to adhere to the requirements outlined in DPHSS Guidance Memorandum								
	Section 20106 (Title 10 Guam Code Annotated, Chapter 20) authorizes Department of Public Health & Social Services								
	to conduct inspections of all public and private grounds, buildings, & other places to enforce & order the immediate								
	abatement of the public nuisance. Businesses that fail to comply with applicable & current Executive Orders and/or								
	Public Health Guidances shall be deemed a public nuisance under Chapter 20, Title 10, of the Guam Code Annotated								
	which are misdemeanors, if found guilty.								
	Observations/Findings: None								
				_ =_ [					
	HEREBY GIVEN NOTE DAYS NOTE HOURS TO CORRECT THE ABOVE CITED PROPERTY WILL BE REINSPECTED ON OR ABOUT	BLEMS	•						
RECEIVED	BY (Print & Sign):	15							
DEH INSPE	CTOR (Print & Sign): THINNIZM PHOT			1					
				-					

Rev: 9/2019

WHITE COPY - DEH

YELLOW COPY - Owner/Lesses/Occupant



### GOVERNMENT OF GUAM

# DEPARTMENT OF PUBLIC HEALTH AND SOCIAL SERVICES DIPATTAMENTON SALUT PUPBLEKO YAN SETBISION SUSIAT



### COMPLIANCE CHECKLIST FOR EATING AND DRINKING ESTABLISHMENTS BASED ON EXECUTIVE ORDER 2020-20, 2020-16, 2020-14, DPHSS GUIDANCE MEMO 2020-07 and 2020-12

Name of Establishment: HOA MA	Company Name: LEMIM
Location: LOT 5047-1-1 25047-1-5, MAI	NHATTAN PLAZA HARMON

Item No.	Criteria	Comments	In Compli Executive	
	General Requirements		111000017	
1	Has a written policy and procedures for COVID-19 prevention and control measures prior to re-opening, which address the following:		Yes	No
	a. Employee health, to include having a plan in place if			
	someone is or becomes sick		(Yes)	No
	b. Cleaning/sanitizing procedures		Yes	No
	c. Social distancing and other protective measures		Yes	No
2	Operates at no more than the authorized occupancy rate		Yes	No
3	Prohibits the use of high touch items such as food trays	NA & DINE IN	Yes	No
4	Prohibits the operation of salad bars, buffets, and/or self-service operations	N/A	Yes	No
5	Follows the requirement of the Guam Food Code that also applies to COVID-19 mitigation:		Yes	No
	Prohibiting sick employees in the workplace		Yes	No
	b. Strict handwashing practices, to include when and how		(Yes)	No
	c. Strong procedures and practices to clean and sanitize surfaces		Yes	No
	d. PIC is on site and is a certified food manager		Yes	No
	Employee Health			- 110
6	Screens employees and patrons before entering the facility		Yes	No
7	Possesses adequate supplies to support healthy hygienic behaviors		Yes	No
8	Posted signage for employees and patrons on good hygiene and sanitation practices		(Ses)	No
	Cleaning and Disinfection			
9	Has a cleaning and disinfection procedures and schedule in place for common areas, highly touch surfaces, and the entire establishment		Yes	No
10	Possesses adequate cleaning and disinfection products and PPE to perform enhanced cleaning/disinfection		Yes	No
11	Follows CDC's cleaning and disinfecting guidelines		Yes	No
	Ventilation		<del> </del>	. 10
12	Maximizes fresh air through use of existing ventilation system		Yes	No
13	Minimizes air from fans blowing from one person directly at another individual	NA & fans	Yes	No

	Social Distancing and Other Protective Measures			
14	Implements social distancing of at least 6 feet and posting of appropriate signage		Yes	No
15	Posted signage at entrance stating that no one with COVID-19 symptoms is permitted inside		Yes	No
16	Appropriate physical barriers are in place for cafeteria style dining and booth seating	NA ødine in	Yes	No
17	For congregations or social gatherings:			
	a. Total number of people, including employees, do not exceed the capacity permitted in the most recent E.O. (including ballroom and private rooms)		Yes	No
	<ul> <li>Total number of people in each party do not exceed the number allowed for congregations or social gatherings in most recent E.O.</li> </ul>	N/A & dine-in	Yes	No
18	Mandating the wearing of face mask		Yes	No

RECEIVED BY (Name and Title)	DATE
Jay Jeilo (marager)	09-18-20
DEH INSPECTOR (Name and Title  T. SHIMIZH EPHOT	9/18/2020